PROJECT NUMBER : 2305
PROJECT TITLE : Applied Flavor Investigation
PROJECT LEADER : J. W. Swain
PERIOD COVERED : January, 1991

I. PROCESS SUPPORT

A. **Objective:** To develop and evaluate process modifications to maintain subjective and physical quality.

B. **Status:** POL 3643 testing RLTC from the evaporator upgrade at Park 500 (Run 2) in Marlboro is in the field. Other tests in progress include reduced humectant levels in RCB and RL's in addition to stem level tests in RL's.

Large-scale Semiworks trials of the RL's with increased solubles levels compensating for reduced humectants have been requested. Physical testing through the primary and make/pack areas is planned in addition to subjective evaluations.

C. **Plans:**

Initiate Large-Scale Tests of Reduced Humectants	January, 1991
Complete Tests of Stem Level in RL's	January, 1991

II. OPERATIONS SUPPORT

PROJECT GRAIN

A. **Objective:** To significantly reduce alcohol levels in PM flavor systems, while maintaining product subjective integrity.

B. **Status:** Reductions of 20% alcohol level have shown promise in aftercuts without sonolation or adjustment in volume. Further testing and equipment evaluations are planned to optimize higher reductions in aftercuts. While current tests of the Burley Top Casing with reductions of 50% alcohol have shown no differences in Marlboro, further internal tests of 75% and 100% reductions are planned prior to POL tests.

The trip to the sonolator vendor (Sonic) will be rescheduled during January when the Process Engineer can attend. A quote has been received for a laboratory model sonolator from Sonic Corporation.

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C. **Plans:**

Initiate Large-Scale Tests of 75% and 100% Reductions of Alcohol in BTC	January, 1991

III. DRY FLAVOR REPLACEMENT

A. **Objective:** To develop, evaluate and establish specifications for dry flavor replacements.

B. **Status:** Implementation of the flavor substitutions in RLB is planned for January, 1991. Flavor transmittals have been made detailing preparation, analytical procedures and specifications. Flavor sufficient for the first month of production has been made and is under evaluation prior to preparation of the solid extract at the Flavor Center.

C. **Plans:**

Flavor Replacement Implementation at Park 500	January, 1991
Analytical and Subjective Flavor Batches	January, 1991 Tests of

IV. CAST LEAF PROGRAM

A. **Objective:** To develop and evaluate flavor systems for cast sheet utilization.

B. **Status:** Spanish ASTA trials were completed for qualification tests in Spanish Marlboro. Large-scale Semiworks trials have been planned to evaluate ASTA substituted for partial and total blend levels of RCB. Flavor systems including increased levels of DAP continue to be evaluated for SIVA to replace RL's in Spain. Modification of the original flavor system showed slight subjective differences. Further tests are in progress.

C. **Plans:**

Complete ASTA Qualification Tests	February, 1991
Recommend Flavors for SIVA Tests	January, 1991

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